
CSREES
**National Research Initiative – Improving Food Quality
and Value (71.1) Project Director's Meeting**
August 8-9, 2006 Waterfront Centre, Room 1410
800 9th St. SW Washington, DC 20024

Tuesday August 8, 2006

- 8:00 am Registration and Continental Breakfast
- 8:30 am Welcome and Introductions – Anna Palmisanno, Deputy
Administrator, USDA/CSREES/Competitive Programs, and Bradley
Rein, Section Leader, Processing, Engineering and Technology
- 8:45 am Introductions, Workshop Goals and Objectives - Ram Rao, National
Program Leader Food Science and Technology and Hongda Chen,
National Program Leader, Bioprocess Engineering
- Moderator – Youling Xiong
- 9:00 am Role of AMP-Activated Protein Kinase in the Incidence of Pale, Soft,
and Exudative (PSE) Meat, University of Wyoming, Min Du
- 9:20 am Mechanism of Oxidation-Induced Functionality Changes of
Myofibrillar Protein, University of Kentucky, Youling Xiong
- 9:40 am Influence of Protein Oxidation on Mechanisms Governing the
Calpain System and Meat Tenderness, Iowa State University,
Elizabeth Lonergan
- 10:00 am Non-destructive Characterization of Fiber Formation in Meat
Analogues, University of Missouri, Gary Yao
- 10:20 am Effect of Disruption of Structural Elements on the Water-Holding
Capacity of Muscle Foods, University of Massachusetts – Marine
Station, Herbert Hutlin
- 10:40 am The Postmortem Potential of Muscle Mitochondria and Their Effects
on Myoglobin Redox Stability, University of Connecticut, Cameron
Faustman
- 11:00 am Nitrogen Analyzer for Advancing the Development of High-Quality
Foods, University of Maine, Denise Skoneberg
- 11:20 am Beta-glucan Mediated Impacts of Genotype and Processing on Oat
Nutritional and Sensory Function, Iowa State University, Pamela
White
- 11:40 am Syneresis Sensor Technology Development for Curd Moisture
Content Control, University of Kentucky, Fred Payne and Manuel
Castillo
- 12:00 am Progress in the Production of Chitin and Chitosan Using High-
Intensity Ultrasound, University of Tennessee, Svetlana Zivanovic

- and Jochen Weiss
- 12:20 pm Lunch, Keynote Speaker
- Moderator -- Romeo Toledo
- 1:15 pm Understanding Microwave Combination Heating Through Modeling and Experiments, Cornell University, Vineet Rakesh
- 1:35 pm Partial Hydrogenation of Vegetable Oil with Less Trans Fatty Acid Using Membrane Reactor, Kansas State University, Mary Rezac
- 1:55 pm Hydrogenation of Vegetable Oils Via a Low-Temperature Electrochemical Process, Miami University, Shashi Lavlani
- 2:15 pm Impact Statements – CRIS Database, Djime Adoum, Planning and Accountability, Office of the Administrator, CSREES
- 2:30 pm Break
- 2:40 pm Effects of Heat and Beta-Lactoglobulin on the Distribution of Plasmin System Components in Milk and Model Systems, Purdue University Lisa Mauer
- 3:00 pm Effect of Pre-Treatments and High Pressure Homogenization on Particle Size Distribution and Rheological Properties of Whole Soybean Soy Milk, University of Georgia, Romeo Toledo
- 3:20 pm Extruded Salmon Snack Evaluation, University of Maine, Mary Ellen Camire
- 3:40 pm Thermal and Electrical Conductivity of Selected Foods Under High Pressure, Ohio State University, V.M. Balasubramaniam
- 4:00 pm Developing Design Criteria for Rapid and Uniform Cooling of Produce in Consumer Packages, University of California, Davis, Maria Ferrua
- 4:20 pm Cranberry Proanthocyanidins and Urinary Tract Health, University of Wisconsin, Madison, Jess Reed
- 4:40 pm Stability and Functional Activity of Prebiotic Oligosaccharides in Foods, University of Nebraska, Lincoln, Jennifer Huebner
- 5:00 pm Processing Effects on Berry Phytochemicals, University of Arkansas, Luke Howard
- 5:20 pm Expanding the Markets of Anthocyanin-Rich Commodities Through Characterization of Their Biologically Active Compounds, Ohio State University, Monica Giusti
- 5:40 pm Value-added Utilization of Wheat Grain for Health Promotion and Disease Prevention, University of Maryland, College Park, Lucy Yu
- 6:00 pm Adjourn
- 6:30 pm Group Dinner -- Athena Pallas Restaurant, Arlington, VA

Wednesday, August 9, 2006

Moderator – Pam White

- 8:00 am Continental Breakfast
- 8:30 am Methanethiol Synthesis in Aqueous Slurries of Isolated Soy Proteins, University of Kentucky, Luke Boatright
- 8:50 am Hydroxycinnamates in Cereal Grains, University of Wisconsin, John Ralph
- 9:10 am Break
- 9:30 am Grain Sorghum Lipids: Recovery, Analysis and Health-Benefits, University of Nebraska, Lincoln, Curtis Weller
- 9:40 am Overview of Grants Processing and Management and Q & A, Adriene Woodin, Office of Extramural Programs, Awards Management Branch, CSREES
- 10:00 am Mechanisms of Epicatechin Reactivity in Maillard Model Systems, Pennsylvania State University, Devin Peterson
- 10:20 am Identification and Epitope Mapping of Tree Nut Allergens, Florida State University, Shridar Sathe
- 10:40 am Molecular Marker Development and Specialty Soybean Breeding for the Soy Food Market, University of Arkansas, Pengyin Chen
- 11:00 am Lunch Speaker
- 11:20 pm A Complete Enzymatic Recovery of Ferulic Acid from Corn Residues for Natural Vanillin Synthesis, Georgia Tech, Rachel Chen
- 12:20 pm Structure Responsible for Swelling and Granule Integrity of Rice Starches Varying in Amylose Content, University of Arkansas, Ya-Jane Wang
- 12:40 pm Conjugation Reactions Between Whey Proteins and Dextran, Srinivasan Damodaran, University of Wisconsin-Madison
- 1:00 pm Broadband Viscoelastic Spectroscopy, S. Gunasekaran, University of Wisconsin
- 1:20 pm Sourness Perception, ARS/North Carolina State University, R. McFeeters
- 1:40 pm Biocatalysis of Linoleic Acid to Conjugated Linoleic Acid, Oklahoma State University, Nurhan Dunford
- 2:00 pm Carousel Breakout Sessions, Moderators: Paularie Knox, Program Specialist, Food Science and Food Safety and Jodi Williams, Program Specialist, Food Science and Food Safety, CSREES
1. What are your thoughts on the integrated project priority areas?
 2. Is the language clear and easy to understand in the FY 2006 RFA?

3. How does the system of decreasing focus areas in order to decrease proposal submissions and increase funding percentages work with our stakeholders? Are there any suggestions for improvements?

3:00 pm Reports from breakout groups
4:00 pm Wrap up and evaluation
4:30 pm Adjourn